

# VALENTINE'S DAY MENU

£49 PER PERSON INCLUDING GLASS OF PROSECCO ON ARRIVAL



# STARTER SHARING PLATE -

Burrata with Single Malt Heather Honey, Hazelnut & Thyme Butter v/vg\*

Balvenie Smoked Salmon with Lemon Crème Fraîche & Herring Roe

Farmhouse Terrine with Celeriac Remoulade, Apple, Mustard & Watercress

### MAINS

Ox Cheek in Red Wine with Potato Puree, Bacon & Gremolata
Fillet of Cod with Sea Vegetables, Crayfish, Mussels & Brown Butter
Corn-Fed Chicken Breast & Thigh with Jerusalem Artichoke & Hazlenuts

#### SIDES -

Frites, Black Garlic Aioli, Bearnaise or Sauce Andalouse <sup>v/vg</sup>	6
Broccoli, Winter Greens, Pecorino <mark>&amp;</mark> Truffle oil <sup>v/vg</sup>	6
Mashed Potato, Butter & Smoked Salt <sup>v</sup>	6
Fried Polenta, White Bean Puree, Green Tahini & Dukkha 🏻 V <sup>vg</sup>	6
Baby Gem, Garlic, Pecorino & Sourdough Crumbs <sup>v/vg</sup>	6

# **DESSERT SHARING PLATE**

Crème Brûlée Sticky Toffee Pudding Waffle with Banana & Chocolate

To Finish — Tea or Coffee with Heart Truffles